

Crappie Tacos

Recipe courtesy of Bernadette Dryden

Ingredients

- 1 pound crappie fillets
- 2 garlic cloves, minced
- 3 tablespoons fresh lime juice
- 4 six-inch corn or flour tortillas
- Vegetable oil
- 2 cups chopped leaf lettuce
- ½ an avocado, cubed
- ¼ cup shredded cheddar cheese
- Salsa

Instructions

1. Preheat oven to 350 F.
2. Drizzle a tiny bit of vegetable oil on a baking sheet. Place the fish fillets on the sheet. Mix garlic and lime juice. Pour the mixture over the fish. Sprinkle the fillets with salt and pepper and let them marinate for 15 minutes.
3. Wrap the tortillas in foil and warm them in the oven for about 15 minutes.
4. Turn the oven to broil. Ask an adult to raise the oven rack so it's close to the oven's broiler.
5. Broil the fish until each fillet is white and flaky in the center, about 6-8 minutes. Remove the fillets from the oven, let them cool for a few minutes, then cut them into 1-inch pieces.
6. Top each tortilla with lettuce, then fish pieces. Drizzle with salsa and top with avocado and cheese.
7. Enjoy!